

**FORT BELVOIR OFFICERS' CLUB**

## *Wedding Packages*



*Life is full of compromises! The most important day of your life shouldn't be!*

Allow us to make this a once in a lifetime celebration! For every special couple, we will provide exquisite service, and fine cuisine that your guests will rave about for years to come.



### ***Standard Packages:***

#### ***Eternal Bliss, Endless Love & Happily Ever After***

***Include the following:*** Tablecloths, napkins, glassware, silverware and china, tables and chairs, half-hour of hors d'oeuvres, wedding cake, glass of champagne for the toast, bud vase centerpiece (two (2) roses, baby's breath and greenery) for each guest table, a large floral arrangement for the head table, and room rental for four (4) hours.

### ***Premium Packages:***

#### ***Hearts on Fire & Precious Moments***

***Include the following:*** Floor-length tablecloths, napkins, glassware, silverware and china, three (3) votive candles on each table, tables and chairs, one (1) hour of hors d'oeuvres, wedding cake, glass of champagne for each guest, bubble vase centerpiece (six (6) roses, baby's breath and greenery) for each guest table and a large floral arrangement for the head table, and room rental for four (4) hours.

### ***Ultra Premium Packages:***

#### ***Elegant Beginnings & Heated Romance***

***Include the following:*** Floor-length tablecloths, napkins, chair covers and sashes, glassware, silverware and china, four (4) votive candles and mirror on each table, tables, chairs, one (1) hour of hors d'oeuvres, wedding cake, glass of champagne for each guest, two (2) bottles of house wine on each guest table, bubble vase centerpiece (twelve roses, baby's breath and greenery) for each guest table and a large floral arrangement for the head table, and room rental for five (5) hours.



**ETERNAL BLISS BUFFET**  
**STANDARD PACKAGE (Minimum of 75 Guests)**

*\$107 per Person (Inclusive of Gratuity) Three Hours of Open Bar (Standard Brands)*

*\$5 off per Person without a Bar*

**Thirty Minutes of Cocktails**

**Hors d'Oeuvres (Cold)**

*Fresh Vegetable Platter with Dip*

*Assorted Cheese Display with Assorted Crackers*

**Hors d'Oeuvres (Hot - Choose Two)**

*Assorted Mini Quiche Lorraine, Bacon Wrapped Sea Scallops,  
Chicken Quesadillas, Mini Cordon Bleu Bites, Spanakopita Triangles, BBQ Meatballs,  
Spring Rolls with Sweet and Sour Sauce, Chicken Drumettes.*

**Salad Station (Choose Two)**

*Garden Salad, Caesar Salad, Potato Salad, Cole Slaw, Carrot Salad or Greek Salad*

**Entrée Selection (Choose Three)**

*Chicken Piccata with Lemon Butter Caper Sauce*

*Chicken Teriyaki*

*Seafood Newburg*

*Vegetable Lasagna*

*Beef Tips in Bordelaise Sauce*

*Shrimp Creole*

*Baked Penne Pasta with Andouille Sausage in Marinara Sauce*

*Baked Tilapia with Butter Lemon Sauce*

**Carving Station (Choose One)**

*Roasted Top Round of Beef au Jus*

*Virginia Baked Ham with Pineapple Glaze*

*Roasted Turkey Breast with Cranberry Sauce*

**Accompaniments (Choose Two)**

*Broccoli Florets, Green Beans, Mixed Vegetables, Jasmine Rice,*

*Rice Pilaf, Baby Carrots, Au Gratin Potatoes or*

*Oven-Browned Potatoes*

**Dinner Buffet Includes:**

*Dinner Rolls and Butter*

*Water*

*Regular and Decaffeinated Coffee Station*



**HAPPILY EVER AFTER SERVED DINNER**  
**STANDARD PACKAGE ~ Minimum 25 Guests**

*\$110 Inclusive per Person (Single Entrée) Three Hours of Open Bar (Standard Brands)  
\$5 off per Person without a Bar*

**Thirty Minutes of Cocktails**  
**Hors d'Oeuvres (Cold)**

*Fresh Vegetable Platter with Dip  
Assorted Cheese Display with Assorted Crackers*

**Hors d'Oeuvres (Hot - Choose Two)**

*Assorted Mini Quiche Lorraine, Bacon Wrapped Sea Scallops,  
Chicken Quesadillas, Mini Cordon Bleu Bites, Spanakopita Triangles, BBQ Meatballs,  
Spring Rolls with Sweet and Sour Sauce, Chicken Drumettes.*

**Salad (Choose One)**

*Fresh Spinach Salad with Mandarin Orange and Slivered Almonds in Raspberry Vinaigrette  
Caesar Salad with Fresh Romaine, Traditional Dressing and Garlic Croutons,  
Fresh Mixed Greens with Chopped Apples, Walnuts, and Crumbled Blue Cheese Tossed with  
Balsamic Vinaigrette,  
Greek Salad with Fresh Lettuce, Tomatoes, Cucumbers, Red Onions, Kalamata Olives,  
and Feta Cheese Tossed in a Vinaigrette Dressing*

**Choose ONE Entree**

*Chicken Breast Marsala  
Chicken Cordon Bleu with White Wine Sauce  
Charbroiled Center Cut New York Steak with Caramelized Onions and Mushrooms  
Maryland Crab Cakes (Two) with Roasted Red Pepper Rouille  
Filet Mignon with Bordelaise Sauce  
Cajun Baked Salmon  
Prime Rib Au jus*

**Accompaniments (Choose Two)**

*Steamed Broccoli, Raspberry Glazed Carrots, Grilled Asparagus, Green Beans, Tuscan Vegetable  
Blend,  
Rice Pilaf, Au Gratin Potatoes, Oven Browned Potatoes, Twice-Baked Potato.*

**Dinner Includes:**

*Dinner Rolls and Butter  
Water  
Regular and Decaffeinated Coffee*



**ENDLESS LOVE CHAMPAGNE BRUNCH BUFFET**  
**STANDARD PACKAGE ~ Minimum 75 Guests**

*\$95 Inclusive per Person ~ Three Hours of Open Bar (Standard Brands)*

*\$5 off per Person without a Bar*

**Thirty Minutes of Cocktails**

**Hors d'Oeuvres (Cold)**

*Fresh Vegetable Platter with Dip*

*Cheese Display with Assorted Crackers*

*Butler Service Mimosas*

**Hors d'Oeuvres (Hot - Choose Two)**

*Assorted Mini Quiche Lorraine, BBQ Meatballs,*

*Chicken Quesadillas, Spanakopita Triangles, Mini Spring Rolls with Sweet and Sour Sauce*

**Brunch Buffet**

*Assortment of Muffins & Danishes*

*Fresh Scrambled Eggs*

*Home Fried Potatoes with Sautéed Green Peppers and Onions*

*Link Sausage*

*Crisp Bacon*

*French Toast with Syrup*

*Cheese Blintzes with Strawberry Sauce*

*Chicken Florentine*

*Baked Salmon with Lemon Dill Sauce*

*Rice Pilaf*

*Tuscan Vegetable Medley*

**Carving Station or Waffle Station (Choose One)**

*Virginia Ham with Pineapple Glaze*

*Beef Top Round au Jus*

*Roasted Turkey Breast with Cranberry Sauce*

**Beverage Station**

*Chilled Apple and Orange Juice Display*

*Regular and Decaffeinated Coffee Station*

*Water and Assorted Teas*



## **HEARTS ON FIRE**

### **PREMIUM PACKAGE BUFFET ~ Minimum of 75 Guests**

**\$140 per Person (Inclusive of Gratuity) ~ Four Hours of Open Bar (Premium Brands)**

**\$5 off per Person without a Bar**

#### **One hour of Cocktail Hors d'Oeuvres (Cold)**

*Fresh Vegetable Platter with Dip*

*Cheese Display with Assorted Crackers*

*Fresh Seasonal Fruit Display*

*Mini Crab Balls*

#### **Hot (Choose Four)**

*Spiced Cold Shrimp, Assorted Mini Quiche Lorraine, Mini Crab Balls, Bacon Wrapped Sea Scallops, Chicken Quesadillas, Cordon Bleu Bites, Spanakopita Triangles, Crab Rangoon, Smoked Sausage Bites, Spring Rolls with Sweet and Sour Sauce*

#### **Salad Station (Choose Three)**

*Tri-Colored Tortellini Pasta, Southern Corn & Black Bean Salad, Tossed Garden Salad, Caesar Salad, Potato Salad, Greek Salad, Cole Slaw*

#### **Entrée Selection (Choose Three)**

*Chicken Picatta*

*Chicken Teriyaki*

*Chicken Breast with White Wine Sauce*

*Shrimp Creole*

*Seafood Newburg*

*Sliced London Broil with Burgundy Sauce*

*Baked Cajun Salmon*

*Baked Penne Pasta with Andouille Sausage in Marinara Sauce*

#### **Carving Station (Choose One)**

*Roasted Turkey Breast with Cranberry Sauce*

*Top Round of Beef with Horseradish Sauce*

*Honey Baked Ham with Pineapple Sauce*

#### **Accompaniments (Choose Three)**

*Steamed Broccoli, Baby Carrots, Tuscan Vegetable Blend, Rice Pilaf, Green Beans, Asparagus with Lemon Garlic Zest, Au Gratin Potatoes, Oven Browned Potatoes, Stuffing with Sausage, Jasmine Rice*

#### **Dinner Buffet Includes:**

*Dinner Rolls and Butter*

*Water*

*Regular and Decaffeinated Coffee Station*



**PRECIOUS MOMENTS – SERVED DINNER**

**PREMIUM PACKAGE ~ Minimum of 25 Guests**

*\$145 Inclusive per Person ~ Four Hours of Open Bar (Premium Brands)*

*\$5 off per Person without a Bar*

**One Hour of Cocktail Hors d'Oeuvres**

*Fresh Vegetable Platter with Dip*

*Cheese Display with Assorted Crackers*

*Fresh Seasonal Fruit Display*

**One Hour of Hors d'Oeuvres (Choose Four)**

*Spiced Cold Shrimp, Assorted Mini Quiche Lorraine, Bacon Wrapped Sea Scallops, Chicken Quesadillas, Cordon Bleu Bites, Spanakopita Triangles, Crab Rangoon, Smoked Sausage Bites, Spring Rolls with Sweet and Sour Sauce, BBQ Meatballs, Mini Crab Balls, Bruschetta*

**Salad (Choose One)**

*Fresh Spinach Salad with Apples, Pecans, Feta Cheese with a Vinaigrette Dressing*

*Caesar Salad with Fresh Romaine Lettuce, Caesar Dressing and Croutons*

*Fresh Mixed Greens Garden Salad choice of Dressing*

**Entrée Selection (Choose One)**

*Chicken Breast Stuffed with Shitake Mushrooms in Mornay Sauce*

*Sliced Beef Tenderloin with Bordelaise Sauce*

*Baked Cajun Salmon*

*Chicken Breast Sautéed with Capers, Mushrooms, Chardonnay Sauce*

*Filet Mignon with Bordelaise Sauce*

**Accompaniments (Choose Two)**

*Steamed Broccoli, Green Beans, Asparagus with Lemon Garlic Zest, Rice Pilaf, Linguini in Garlic Sauce, Au Gratin Potatoes, Oven-Roasted Potatoes, Twice Baked Stuffed Potato.*

**Dinner Buffet Includes:**

*Dinner Rolls and Butter*

*Water*

*Regular and Decaffeinated Coffee*



## **ELEGANT BEGINNINGS**

### **ULTRA PREMIUM PACKAGE BUFFET ~ Minimum of 75 Guests**

**\$155 per Person (Inclusive of Gratuity) ~ Four Hours Open Bar (Ultra-Premium Brands)**

**\$5 off per Person without a Bar**

#### **One Hour of Cocktail Hors d'Oeuvres (Cold)**

*Fresh Vegetable Platter with Dip*

*Cheese Display with Assorted Crackers*

*Smoked Salmon on Toast Points, Hummus with Pita Chips*

#### **Hors d'Oeuvres (Choose Six) Butler Service Option**

*Spiced Cold Shrimp, Assorted Mini Quiche Lorraine, Bacon Wrapped Sea Scallops, Chicken Quesadillas, Cordon Bleu Bites, Spanakopita Triangles, Crab Rangoon, Smoked Sausage Bites, Spring Rolls with Sweet and Sour Sauce, Beef Wellington, Mini Crab Cakes, Bruschetta, Hot Crab Dip with Pita Chips, Swedish Meatballs*

#### **Salad and Soup Station (Choose Three)**

*Tri-Colored Tortellini Pasta, Southern Corn and black Bean Salad, Garden Salad, Caesar Salad, Potato Salad, Greek Salad, Spinach Salad, Cole Slaw, Italian Wedding Soup*

#### **Entrée Selection (Choose Four)**

*Chicken Asiago*

*Chicken Breast Supreme with White Wine Sauce*

*Shrimp Creole*

*Penne Pasta with Andouille Sausage in Marinara Sauce*

*Sliced London Broil with Burgundy Sauce*

*Baked Salmon with Dill Sauce*

*Penne Pasta with Alfredo Sauce and Sliced Chicken Breast*

*Shrimp with Linguini Pasta in Alfredo Sauce*

#### **Carving Station (Choose Two)**

*Roasted Turkey Breast with Cranberry Sauce*

*Tenderloin of Beef with Horseradish Sauce*

*Honey Baked Ham with Pineapple Sauce*

#### **Accompaniments (Choose Three)**

*Steamed Broccoli, Tuscan Vegetable Blend, Green Beans, Baby Carrots, Corn, Asparagus with Lemon Garlic Zest, Au Gratin Potatoes, Oven Roasted Potatoes, Jasmine Rice, Rice Pilaf, Stuffing with Sausage*

#### **Dinner Buffet Includes:**

*Dinner Rolls and Butter*

*Water*

*Regular and Decaffeinated Coffee Station*



**HEATED ROMANCE – SERVED DINNER**  
**ULTRA PREMIUM PACKAGE ~ Minimum of 25 Guests**

*\$160 per Person (Inclusive of Gratuity) ~ Four Hours Open Bar (Ultra-Premium Brands)*  
*\$5 off per Person without a Bar*

**One Hour of Cocktail Hors d'Oeuvres (Cold)**

*Fresh Vegetables Platter with Dip*  
*Cheese Display with Assorted Crackers*  
*Smoked Salmon on Toast Points, Hummus with Pita Chips*

**Hors d'Oeuvres (Choose Six) Butler Service Option**

*Cold Spiced Shrimp, Assorted Mini Quiche Lorraine, Bacon Wrapped Scallops, Chicken Quesadillas, Cordon Bleu Bites, Spanakopita Triangles, Crab Rangoon, Smoked Sausage Bites, Spring Rolls with Sweet and Sour Sauce, Beef Wellington, Mini Crab Cakes, Bruschetta, Swedish Meatballs, Pigs in a Blanket*

**Salad (Choose One)**

*Mixed Greens Garden Salad, Caesar Salad, Greek Salad, Spinach Salad*

**Entrée Options (Choose One)**

*Grilled Filet Mignon with Bordelaise Sauce with Grilled Garlic Lemon Chicken Breast*  
*Cajun Baked Salmon with Grilled Garlic Lemon Chicken Breast*  
*Sliced Beef Tenderloin with Cabernet Sauce and Baked Cajun Salmon*  
*Filet Mignon with Two Stuffed Shrimp*

**Accompaniments (Choose Two)**

*Steamed Broccoli, Green Beans, Asparagus with Lemon Garlic Zest, Linguini in Garlic Sauce, Au Gratin Potatoes, Oven Roasted Potatoes, Twice Baked Stuffed Potato*

**Dinner Includes:**

*Dinner Rolls and Butter*  
*Water*  
*Regular and Decaffeinated Coffee*